



WINTER

Chef's Grand Tasting Menu

AMUSE BOUCHE

NANTUCKET BAY SCALLOP CRUDO

Armando Manni "Per Me" Olive Oil | Lime | Maldon Sea Salt | Pink Peppercorn |
Galera, Scarpetta; Veneto, nv
Champagne Le Mesnil, "Blanc de Blancs, Grand Cru" Le Mesnil Sur Oger nv

CHARRED MEDITERRANEAN OCTOPUS

Cracked Fingerlings | Wakame Salad | Oyster Mushrooms | Salmon Roe |
Loureiro, Gota "Atlantic Coast Vineyard"; Vinho Verde 2019
Garganega, Domini Veneti "Classico", Soave, Veneto 2019

LOCAL ACORN SQUASH VELOUTÉ

Five Spiced Pepitas | Carrot Haystacks |
Riesling, Empire Estate "Dry", Finger Lakes 2018
Grüner Veltliner, R & A Pfaffl "Hundsleiten", Weinviertel 2011

PAN SEARED HUDSON VALLEY FOIE GRAS

Peach Cardamom Jam | Hazelnut Butter | Sourdough Toast | Sel Gris |
Gewurztraminer, Erste & Neue; Alto Adige 2019
Sauternes, Château Roumier Lacoste; Bordeaux 2018

ROASTED LOVER'S LEAP FARM SUCKLING PIG

Buckwheat Kasha | Sweet Potato Purée | King Oyster Mushrooms | Orange Ginger Sweet Soy |
Blaufränkisch, Prieler "Johanneshöhe"; Burgenland 2017
Nebbiolo, Tintero, Langhe 2019

DUCK FAT ROASTED SILVER FERN CERVENA VENISON

Potatoes Dauphinoise | Root Vegetables |
| Black Cardamom Demi Glace |
Mencia, Raul Perez "Ultreia"; Bierzo 2018
Syrah, Piedrasassi "P.S." Santa Barbara 2018

CHEF'S SELECTION LOCAL ARTISAN CHEESE

Wild Honey | Crostini | Cocoa Pecans |
Valdespino "Inocente" Fino, Jerez NV
Amontillado, "Los Arcos Reserve", Lustau; Jerez NV

BROWN SUGAR POT DE CRÈME

Moscato d'Asti; Vietti; Piedmont 2020
Riesling, Dr. Loosen "Ürzinger Würzgarten, Spätlese"; Mosel 2014

MIGNARDISES

One Hundred Forty Nine Dollars
Ninety Nine Dollars ~ Wine Pairings
One Hundred Twenty Nine Dollars ~ Premium Wine Pairings

FIRST COURSE

NANTUCKET BAY SCALLOP CRUDO

Armando Manni “Per Me” Olive Oil | Lime | Maldon Sea Salt | Pink Peppercorn |

BAKED ISLAND CREEK OYSTERS

Coconut Milk Creamed Kale | Crispy Shallots | Parmesan | Brioche Crumble |

SLOW COOKED LOCAL PORK BELLY

Celeriac Purée | “Saté Sauces” | Sesame Leek Relish |

CHARRED MEDITERRANEAN OCTOPUS

Cracked Fingerlings | Wakame Salad | Oyster Mushrooms | Salmon Roe |

MAINE LOBSTER “NASI GORENG”: INDONESIAN FRIED RICE

Jasmine Rice | Lobster Claw Meat | Vegetables | Fried Egg | Sweet Soy Sauce |

PAN SEARED HUDSON VALLEY FOIE GRAS

Smoked Apricot Jam | Hazelnut Butter | Sourdough Toast | Sel Gris | (Twelve Dollar Supplement)

MAPLE BROOK FARM BURRATA

Arugula | Delicata Squash | Black Mission Figs | Roasted Pepitas |
Prosciutto di San Daniele | Port Wine Macerated Cranberries | Sweet Soy Vinaigrette |

MIGLIORELLI FARM BEETROOT TARTARE

Hass Avocado | Fennel Bulb | Edamame | Buddha’s Hand |
Crispy Capers | Shallots | Sherry Vinegar | (*vegan, gluten free, dairy free*)

“SOTO AYAM” INDONESIAN CHICKEN SOUP

Chicken | Bean Sprout | Tomato | Hard Boiled Egg | Vermicelli Noodles | Lime | Aromatic Chicken Broth |

MAIN COURSES

PAN SEARED LINE CAUGHT ATLANTIC STRIPED BASS

Freekeh | Caulini | Coconut Lime Leaf Fumet |

PAN SEARED NORTH ATLANTIC SCALLOPS

Wild Hive Polenta | Sugar Snap Peas | Garlic Scape Pistou | Lemongrass Fennel Purée |

CAST IRON ROASTED PARSNIP

Edamame Purée | Heirloom Carrot | King Oyster Mushroom | Roasted Radish | Tamari Mushroom Sauce |
(*vegan, gluten free, dairy free*)

DUCK FAT ROASTED SILVER FERN FARM CERVENA VENISON

Potatoes Dauphinoise | Root Vegetables | Black Cardamom Demi Glace |

SLOW COOKED PORK OSSO BUCCO

Creamy Polenta | Roasted Winter Vegetables | Silk Braising Sauce |

“OPOR BEBEK” PAN SEARED MAPLE LEAF FARM’S DUCK BREAST

Caulini | Beet Root Mélange | Cous Couse | Lime Leaf Candlenut & Foie Gras Sauce |

“RENDANG” SLOW BRAISED BEEF SHORT RIB

Vegetable Lumpia | Crispy Compressed Rice | Palm Sugar, Lemongrass, Lime Leaves & Chili |

Three Course Prix Fixe ~ Eighty Eight Dollars

CHEF OWNERS Yono Purnomo & Dominick Purnomo

TWENTY FIVE CHAPEL STREET ALBANY, NEW YORK 12210